

PUB RESTAURANT DELI
PEASANT VILLAGE
EST. 1995
OLD WORLD EATERY

Welcome to the Peasant Village, we are **honored** you have chosen to dine with us.

Our menu has been designed for your **maximum enjoyment**, please refrain from substitutions. If you have a medical or religious need for modification, please let us know.

Our chefs prepare our ingredients on a daily basis, all of our menu items have **limited availability** and are subject to change without notice.

STARTERS

CRAWFISH DIP with panini flat bread	\$14
FRIED CALAMARI with thai sweet chili sauce	\$12
STUFFED MUSHROOM baked stuffed mushroom caps · house-made sausage · chorizo · parmesan cheese · topped with bechamel · five cheese blend	\$12
PEASANT DIP DUO chilled pecos dip (fire roasted chilies whipped with philadelphia cream cheese and five cheese blend) · smashed avocado · served with warm house-made crisps (potato chips)	\$12
GARLIC NAAN WITH RIATA indian inspired yoghurt dip	\$10
POP'S FLIPPERS old school pittsburg wings · a closely guarded three part process ending in a garlic butter bath · limited quantity available · friday and saturday only	\$16
TRUFFLE FRIES	\$10

**ASK ABOUT OUR BEER, WINE,
AND COCKTAIL PAIRINGS**

MOCKTAILS NOW AVAILABLE

SOUPS + SALADS

HOUSE SALAD mixed greens · diced purple onion · red bell peppers · cucumbers · cherry tomatoes · choice of ranch or greek dressing	\$8
CAESAR SALAD romaine lettuce · signature caesar dressing · shaved parmesan · croutons	\$8
GREEK SALAD mixed greens · diced purple onion · red bell peppers · cucumbers · feta crumbles · kalamata olives · greek vinaigrette	\$8

ENTRÉES

FOURTEEN OUNCE RIBEYE our hand carved traditional ribeye · upper choice	\$36
EIGHT OUNCE FILET our hand carved traditional filet · upper choice	\$36
SEARED RACK OF LAMB with jalapeno mint jelly	\$38
CHICKEN FRIED RIBEYE with mushroom demi	\$29
RED FISH MARDI GRAS blackened red fish with crawfish etoufee	\$26
GREEK CHICKEN ATHENI QUESADILLA with greek side salad · greek marinated · shredded oven roasted chicken · between pita with cheese · panini toasted with greek style birria sauce	\$28
COCONUT CRUSTED SHRIMP six to an order · with chili marmalade	\$22

SPLIT ENTRÉE \$10

includes additional starch + veg



COME VISIT US FOR
LUNCH AT THE PV DELI

2561 SUNSET DRIVE

**MONDAY - SATURDAY
10:30a - 3:00p**

DESSERTS

IRISH COFFEE baileys irish cream · coffee · whipped cream · cocoa powder sprinkle	\$9
SHOT OF ESPRESSO	\$3.5
ASK ABOUT THIS EVENING'S SPECIAL	\$10

**OWNER, EXECUTIVE CHEF JASON HELFER
FOUNDED APRIL 1995 BY CHEF ART POPS HELFER**

**WE OFFER PRIVATE PARTIES AT 23 SOUTH PARK
STREET OR IN THE COMFORT OF YOUR OWN HOME**

THEPEASANTVILLAGE.COM

@PEASANTVILLAGERESTAURANT
ON FACEBOOK AND INSTAGRAM

COCKTAILS

BEE'S KNEES	\$12
aviation gin · fresh lemon juice · local honey	
CHILTON	\$10
tito's vodka · fresh lemon juice · club soda	
MARGARITA	\$12
sauza hornitos tequila · grand marnier · fresh lime juice · fresh lemon juice · orange juice	
MOJITO	\$12
bacardi silver · simple syrup · fresh lime juice · fresh mint · sprite	
OLD FASHIONED	\$13
bulleit rye · orange bitters · bitters · filthy cherry · orange peel · sugar cube	
PEASANT MARTINI	\$11
tito's vodka · vermouth · two olives	
MOSCOW MULE	\$10
tito's vodka · fresh lime juice · ginger beer · fresh mint garnish	
PALOMA	\$12
sauza hornitos tequila · muddled lime · grapefruit juice · agave nectar	
FRENCH 75	\$12
empress gin · fresh lemon juice · prosecco	
DIABLITO	\$12
sauza hornitos tequila · creme de cassis · fresh lime juice · ginger beer	

MOCKTAILS

BLUEBERRY MOJITO	\$10
fresh mint · lime · blueberry · club soda · simple syrup	
STRAWBERRY MULE	\$10
fresh mint · lime · strawberry · ginger beer	

BEER

BUD LIGHT	\$5	SHINER	\$6
COORS LIGHT	\$5	STASH IPA	\$6
DOS XX	\$6	ULTRA	\$5
LONE STAR	\$4	YUENGLING	\$5

WINE BY THE GLASS

JOSH CABERNET	\$6	JOSH SAUVIGNON BLANC	\$6
JOSH CHARDONNAY	\$6	LAMARCA PROSECCO	\$9
JOSH MERLOT	\$6	MEIOMI PINOT NOIR	\$6

WINE BY THE BOTTLE

BUTTER CHARDONNAY	\$30	MEIOMI PINOT NOIR	\$25
FAR NIENTE	\$267	JOSH SAUVIGNON BLANC	\$25
FREAKSHOW CABERNET	\$35	JUGGERNAUT CABERNET	\$45
JORDAN CABERNET 2017	\$140	NICKEL & NICKEL	\$230
JOSH MERLOT	\$25	UNO MALBEC	\$45
JOSH CABERNET	\$25	WHITEHAVEN SAUV BLANC	\$36
JOSH CHARDONNAY	\$25		

WINE SELECTION SUBJECT TO CHANGE

CHEF JASON HELFER

Chef Jason attended the University of Johnson and Wales, Charleston, South Carolina. Upon his graduation, Chef and his father founded the Peasant Village on April 5, 1995, where he now brings the same culinary delights from around the world to our friends of San Angelo, Texas.

As San Angelo grows, we find more visitors in our gem of a city. Over the last few years, other restaurants have joined the scene, adding more culinary experiences. Chef Jason would invite you, not only to dine with us at the Peasant Village, but to visit our wonderful city, and share with other Texans what central west Texas has to offer.



WHISKEY

BULLEIT RYE	\$8 / 14	NOB CREEK	\$10 / 16
CROWN ROYAL	\$10 / 16	STAGG JR	\$15 / 30
DEWAR'S	\$10 / 16	WHISTLEPIG V	\$60 / 120
GLENLIVET 12 YEAR	\$15 / 25	WHISTLEPIG VII	\$50 / 100
JAMESON	\$10 / 18		

VODKA

KETEL ONE	\$10 / 15	STOLI ELITE	\$11 / 16
TITO'S	\$10 / 15		

TEQUILA

AVION CRISTALINO	\$20 / 40	HERRADURA ULTRA	\$11 / 22
CÓDIGO BLANCO	\$20 / 40	SAUZA HORNITOS BLANCO	\$8 / 16

RUM

BACARDI	\$6 / 10	CAPTAIN MORGAN	\$6 / 10
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AVIATION	\$10 / 16	EMPRESS GIN	\$10 / 16
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SPIRITS

BAILEYS	\$10 / 16	GRAND MARNIER	\$10 / 16
DISARONNO	\$10 / 16	REMY XO	\$25 / 50